

APPLICATION VOID.

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PATENT SPECIFICATION



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Specification not Accepted

COMPLETE SPECIFICATION

Improvements in Pastry Cutters

I, FERENC UNTENECKER, of Hungarian Nationality, of 7, Kisfaludy utca, Budapest IX., Hungary, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to and has for its object to provide a pastry cutter by means of which pieces of pastry may be cut out and deposited on the baking plate without being touched by hand, so that the cut-out pieces are not deformed when transferred to the baking plate. Furthermore, the invention enables the operation of pastry cutting to be carried out rapidly and in a clean manner.

According to the invention the cutter comprises a severing element or elements so constructed that the cut-out piece of pastry remains for the time being in the cutter owing to frictional action and an ejector element or elements for ejecting the cut out piece of pastry as desired.

In the accompanying drawing an embodiment of the invention is illustrated by way of example. This embodiment is also suited for cutting out perforated pastry shapes.

Figures 1 and 2 show the pastry cutter in vertical section and elevation respectively.

Figures 3 to 7 show various shaped pieces of pastry, that shown in Figure 4 corresponding to the shape formed by the cutter illustrated in Figures 1 and 2.

In the embodiment shown in Figures 1 and 2 the severing element 1, casing 2 and cover 3 are substantially circular and are connected together, for example, by soldering. When it is desired to cut out of the pastry a shape such as shown in Figure 4 without the central hole, the cutter is held by the parts 2 and 3 and is pressed into the pastry. When the cutter is lifted off the pastry the cut out piece remains in part 1 and can be conveyed to

any desired place. To remove the cut out piece from the cutter, for example for the purpose of depositing it on a baking plate or in a baking tin, the head 6, which is connected to the ejector ring 16 by means of a hollow stem 5, a disc 4 and rods 15, is depressed against the action of helical springs 7, which surround the rods 15 and bear at the top against the disc 4 and at the bottom against the annular flange 17 of the part 1. After the piece of pastry has fallen out the parts 6, 5, 4, 15 and 16 are allowed to return into their original position under the action of the springs 7 by releasing the head 6.

If it is desired to provide the cut out piece with a central hole, the hole cutting elements 11, 10, 9 and 8 are utilized for this purpose. The knob 11 is connected to the hole cutting cylinder 8 by means of the rod 10 and the disc 9 and the cutting of the hole is effected against the action of the helical spring 12, which surrounds the hole cutting cylinder 8 and bears at the top against the disc 9 and at the bottom against the annular flange 17. For cutting out the centre part of the piece of pastry the knob 11 is depressed and is then allowed to return to its original position under the action of the spring 12. At the subsequent removal of the cutter from the pastry the piece cut out of the centre remains in the cylinder 8 and is later ejected when the head 6 is depressed. The ejection is effected by the disc 13, which is secured to the disc 4 by means of rods 14 and the diameter of which substantially corresponds to the inner diameter of the hole cutting cylinder 8. The disc 13 moves together with the ring 16, but the distance of the disc 13 from the lower edge of the cylinder 8 is greater than the distance of the ring 16 from the lower edge of the severing element 1, so that first the shape of pastry shown in Figure 4 is ejected, and the part corresponding to the hole (which it may not be desired to bake)

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being ejected subsequently.

In utilizing the pastry cutter shown it is possible, for example, to cut out unperforated shapes of pastry, to coat these with a filling substance, such as honey, jam or the like, to place a perforated piece on the base thus formed and to utilize the hole as a housing for further fillings or decorations, such as jam, preserved cherries, nuts, jelly and so forth. With the aid of the cutter shown a series of various shapes of pastry may be cut out and these may be combined to form a great variety of various shapes of pastries. For example, if it is desired to make merely small unperforated biscuits the knob 11 is pressed down to the full extent of its movement prior to placing the cutter on the pastry, so that the cutting cylinder 8 projects below the severing element 1, the pastry is cut with the cutting cylinder 8 only, the head 11 and therewith the cylinder 8 with the cut off piece of pastry is allowed to slide back, the piece of pastry being then ejected from the cylinder 8 by means of the disc 13, for which purpose the knob 6 is depressed.

The pastry cutter is not restricted to the shape of cutting element 1 shown and same may be constructed for cutting out various shapes of pastry with or without perforations, for example as shown in Figures 3, 5, 6 and 7. Further, a plurality of cutters of the same or of different shapes may be combined to form a battery of cutters, whereby a plurality of pieces of pastry may be cut out simultaneously. In this case, for example, the stem 5 and the rods 10 respectively are interconnected by a common plate for each group so that one of the plates replaces the heads 6 and the other the knobs 11.

As is known, pastry made with butter must be pierced at a number of points, so that the gases created within the pieces of pastry during cooking may escape, otherwise the pastry would swell during the

cooking process and would become disfigured. The pastry cutter according to the invention may be utilized for performing the piercing and for this purpose the underside of the annular flange 17 may be provided with evenly spaced spikes or the like which will pierce the pastry simultaneously with the cutting operation, so that neat and uniform buttered pastries may thus be produced.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. A pastry cutter comprising a severing element or elements so constructed that the cut out piece or pieces of pastry remain for the time being in the cutter, and an ejector element or elements for ejecting the cut out piece or pieces of pastry as desired.

2. A pastry cutter according to claim 1, characterised in that one or more hole cutting elements for perforating the piece of pastry are provided and operate simultaneously with the normal severing element.

3. A pastry cutter according to Claim 2, characterised in that the ejector element is so constructed and arranged that the ejection of the perforated pieces of pastry and the piece cut out to form the perforation may be ejected in any desired sequence.

4. A pastry cutter according to claims 1, 2 or 3, characterised in that the shapes of pastry and the holes are as may be desired and that any desired number of holes is produced in the cut out piece of pastry.

5. A pastry cutter substantially as described with reference to the accompanying drawings.

Dated this 12th day of October, 1937.

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